

## Orange Mango Triple Sec Layer Cake

Source: AOL

PREPARATION TIME: 30 minutes      COOKING TIME: 25 minutes

### INGREDIENTS

1 C butter, softened	1 3/4 C sugar, divided
1 tsp orange extract	1 tsp orange rind
3 C sifted cake flour	2 1/2 tsp baking powder
1/2 tsp baking soda	1/4 tsp salt
1 C buttermilk	8 large egg whites
Orange Syrup (see recipe)	Orange Filling (see recipe)
2 mangos, peeled/seeded/chopped	Garnishes: mango slices, raspberries
Orange Butter Cream Frosting (see recipe)	

### DIRECTIONS

Grease 3 (9") round cake pans. Line bottoms with wax paper; grease wax paper and dust with flour. Tap out excess flour; set pans aside. Beat butter at medium speed with electric mixer till creamy; gradually add 1 1/2 C sugar, beating well - stir in orange extract + rind. Combine flour + next 3 ingredients in separate bowl; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat on low till blended after each addition.

Beat egg whites in separate bowl at high speed with electric mixer till foamy. Add remaining sugar, 1 TBS at a time, beating 2-4 minutes or till stiff peaks form and sugar dissolves. Fold 1/3 of egg white mixture into batter. Gently fold in remaining egg white mixture into batter. Divide batter evenly among prepared pans. Bake at 350° 20-25 minutes or till tooth pick inserted comes out clean. Cool in pans on wire racks 10 minutes; remove from pans and cool completely on wire racks. Place 1 cake layer on a cake plate - brush with 1/3 of Orange Syrup; top with 1/2 C Orange Filling. Spoon half of chopped mango over filling. Repeat procedure with next layer - top with last cake layer and brush with remaining 1/3 syrup.

Spread Orange Butter Cream Frosting over top and sides of cake - spoon remaining filling on the top center of cake (We let the filling run down the sides for a casual look). Garnish, if desired. Serve immediately, or chill before serving.

YIELD: 1 (3-layer) cake